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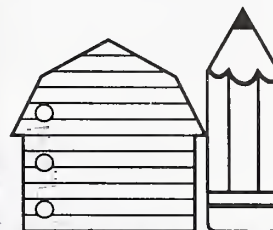


# Ag in the Classroom

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# Notes

United States  
Department of  
Agriculture



A bi-monthly newsletter for the Agriculture in the Classroom Program. Sponsored by the U.S. Dept. of Agriculture to help students understand the important role of agriculture in the United States economy. For information, contact the AITC Director, Room 4307, South Bldg., USDA, Washington, D.C. 20250-0991. 202/720-7925.

JAN/FEB 96  
Vol. 11, No. 1

## New Poster Helps Students Learn to Keep Food Safe

Because of changing lifestyles, a growing number of children are taking on a role in preparing their own lunches, snacks, and meals. That makes it even more important for them to learn about food safety.

A new poster developed by the National Live Stock & Meat Board and the Food Marketing Institute is designed to help students in third and fourth grade develop the food safety habits that will last a lifetime. "The Safe Food Journey" tells students that while everyone in the food chain strives to keep products wholesome, consumers have an important responsibility in making sure the foods they eat are safe.

The poster reinforces three major factors that are essential for proper food safety: time, temperature, and cleanliness. A map from farm to lunch box shows students how safety is observed at every stop along the safe food journey. "We put an emphasis on things kids can do," said Barbara Selover of the Meat Board. "For example, we want to emphasize things like washing hands, packing safe lunches, and other hygiene issues."

The back of the poster includes background information for teachers and six reproducible activities that teach students things they can do to keep their food safe. The activities are designed to be taken home and shared with parents and family. In addition, the Food Marketing Institute will distribute two of the panels as grocery bag masters to its members.

*Continued on page 2*

Activity 1

The foods in the United States are some of the safest and most healthful in the world. Our farmers are very careful about the health of their crops and their animals. Our food companies follow strict rules so that all our foods are safe and clean. Our stores also follow strict rules about how to keep and sell food that is clean and safe. And everyone needs to take care at home to keep and prepare all food so that it is as safe and healthy as it can be.

**Part 1** How much do you know about food safety? Read each of the statements below and decide whether you agree or disagree. Then mark your answer in one of the columns to the right.

	Agree	Disagree
1. It is very important to wash your hands with soap and water before you eat or touch food.	<input type="checkbox"/>	<input type="checkbox"/>
2. The best way to defrost frozen foods is to leave them on the kitchen counter.	<input type="checkbox"/>	<input type="checkbox"/>
3. Cooked foods should be tightly wrapped or covered and put in the refrigerator within two hours.	<input type="checkbox"/>	<input type="checkbox"/>
4. Ground meat will stay fresh in the refrigerator for one or two days.	<input type="checkbox"/>	<input type="checkbox"/>
5. Fruits and vegetables can cause food poisoning.	<input type="checkbox"/>	<input type="checkbox"/>
6. Meat, poultry and fish should be kept in the coldest part of the refrigerator.	<input type="checkbox"/>	<input type="checkbox"/>
7. Eggs should be cooked until the white and yolk are not wet or runny.	<input type="checkbox"/>	<input type="checkbox"/>
8. Eating raw eggs and meat is healthy because they have extra vitamins.	<input type="checkbox"/>	<input type="checkbox"/>
9. Ground meat and poultry should be thoroughly cooked until there is no pink or red in the middle.	<input type="checkbox"/>	<input type="checkbox"/>
10. The cutting board used for raw meat or poultry should be washed before being used for fruits and vegetables.	<input type="checkbox"/>	<input type="checkbox"/>

**Part 2** Take this activity sheet home to share what you have learned about food safety with your family. Next time you help unpack the groceries or help prepare a meal, check how many of these safety steps you use.

Created for the National Live Stock & Meat Board and the Food Marketing Institute by Learning Systems, Inc. © 1995 National Live Stock & Meat Board.

**The Safe Food Journey helps children learn the importance of their role as the last line of defense against food borne illness.**



## From the Director:

I hope you will join us at our National Conference in Monterey, California, May 14-18, 1996. We have scheduled many new changes for this year's conference as well as excellent speakers and workshops. Hosted by the Western Region, the 1996 conference will surpass any AITC conference to date. We are planning tours of the Salinas Valley, "Salad Bowl Capital of the World," to see firsthand the bounty of California's agriculture.

The Monterey peninsula is spectacularly beautiful and the conference hotel is right off of Fisherman's Wharf. Within driving distance are the Big Sur coast, the Carmel Mission, Carmel by the Sea, Pebble Beach, Pacific Grove, and Hearst Castle. This is a great opportunity to extend your conference visit into a vacation. In Monterey, you may see the famous Monterey Aquarium, Fisherman's Wharf, Steinbeck's Cannery Row, and the Custom House (California's oldest public building still standing.) On Fisherman's Wharf, a short walk from the hotel, you can listen to the sea lions and seals or watching a sea otter grooming itself.

While you are involved with the conference, family members or a spouse may take advantage of whale watching, sports fishing, historic tours, golf, shopping, nature walks, or a scenic trip down Seventeen Mile Drive through the Pebble Beach community.

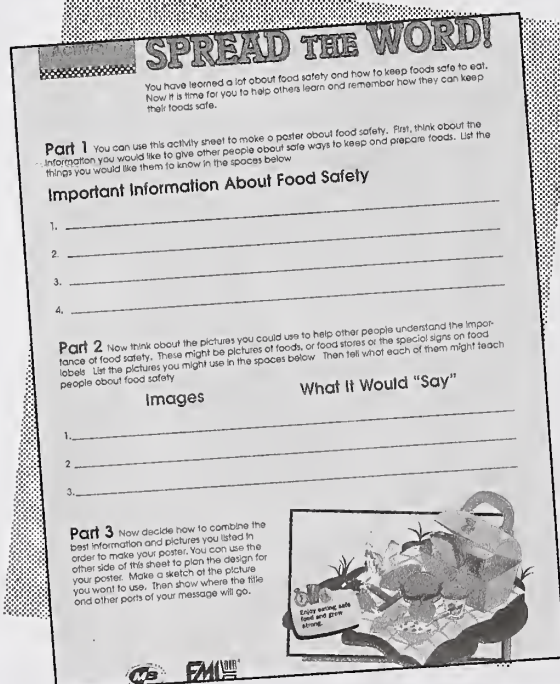
Monterey is 125 miles south of San Francisco, 60 miles south of San Jose and 345 miles north of Los Angeles. The Monterey airport is three miles east of Monterey with service from United/United Express, U.S. Air, American/American Eagle, and Delta/Skywest. Monterey is also serviced by Greyhound Bus Lines and accessible by bus feeders from Southern Pacific railroad and Amtrak. You may choose any of these alternatives to reach the conference site.

We hope to see you there!

Sincerely,

*Elizabeth A. Wolanyk*

Elizabeth A. Wolanyk  
Director



Poster from page 1

"The Safe Food Journey" was distributed to approximately 100,000 teachers in grades 3 and 4 in the December 1 edition of the *Weekly Reader*, an in-school magazine for students. Additional posters are available to interested teachers.

"Third and fourth grade teachers who want a copy of the poster may receive one free of charge by writing on school letterhead to their local Beef Council or the National Live Stock and Meat Board," Selover said. Other teachers may purchase the poster for \$3.00, which includes shipping and handling. Contact:

Dept. EDSF1

National Live Stock and Meat Board

444 North Michigan Ave.

Chicago, IL 60611

Or telephone 1-800-368-3138 and refer to code EDSF1.

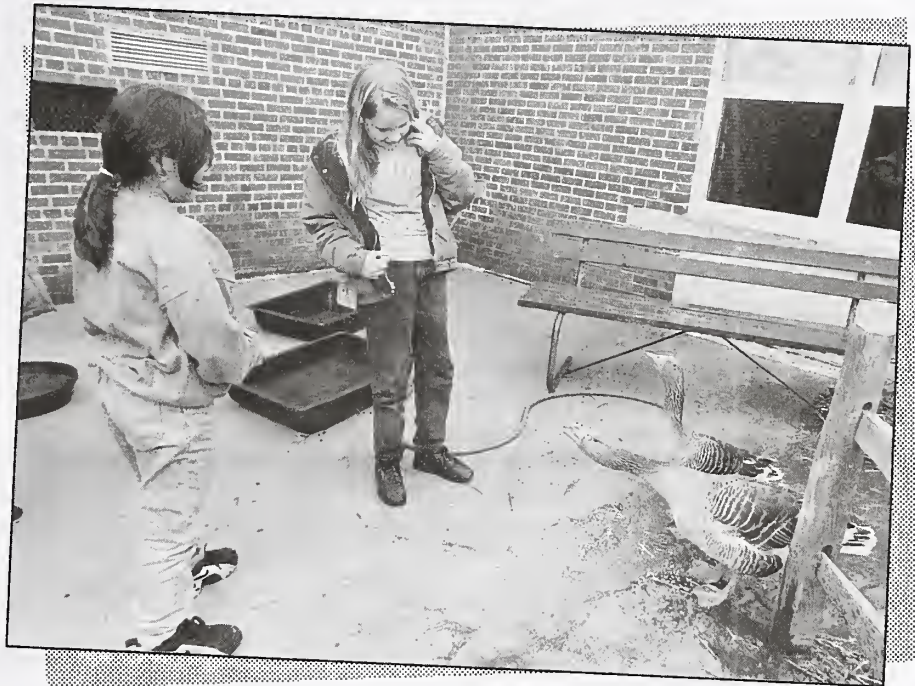


## School Addition Includes Classrooms—And a Barn

Cameron Elementary School is located in one of the most urban parts of Fairfax County, Virginia. Two years ago, when the teachers met to plan an addition to their school, they told the architect they had one essential request—the addition had to include a barn.

For years, Cameron has been a home to a variety of farm animals. Today, they include three goats (the doe gave birth to twins in October), two geese, three rabbits, and three chickens.

Principal George Towery believes that animals are part of what gives Cameron its strong feeling of community. Children at Cameron come from 40 countries and speak “more languages than I can count,” Towery says. The vast majority of the children qualify for



*Continued on page 4*

*Children from all over the world learn from the animals who live at Cameron Elementary School.*





Addition from page 3

free lunch. But the animals provide a common bond that transcends barriers of language and culture.

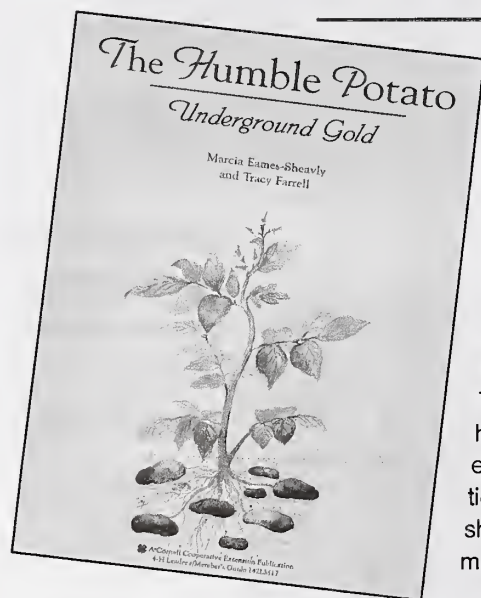
"Every day, we get three eggs from our three chickens," Towery says, "and every day, children think it's a miracle. Of course, for children who live in high-rise apartments and otherwise would think that eggs come from styrofoam containers, it really is a miracle."

Towery has had animals at his school since 1976. "In the beginning, we offered children who qualified for our gifted and talented classes the opportunity to join what we then called the 'Goat Club.'" Towery and the children raised and showed the goats (they had the grand champion dairy goat at the state fair in Virginia three years running). Students read a book about artificial insemination and then successfully tried it. "My wife says her favorite telephone call of all time was when the Grayhound station called to tell her that her goat

semen had arrived," Towery says.

By the time Towery became principal at Cameron, he knew he wanted to give all children an opportunity to work with animals. He is a 4-H leader and incorporated many 4-H activities into his city kids' curriculum. He also learned that the animals can teach students responsibility. "We have a courtyard crew every morning shift and every afternoon. Students can't wait for it to be their turn," Towery says. "They rake, they shovel, they scoop poop that they would never touch or even come close to at home—and they do it eagerly."

*Redbook* magazine recently designated Cameron as one of the nation's outstanding elementary schools. Today, it looks shiny and new inside and out. But the heart of the school remains the animal courtyard. "I figure I have the only barn in the state of Virginia that was designed by an architect," Towery says.



## Plain Potatoes or Food for Kings? Teaching Kit Suggests Answers

Throughout history, potatoes have been both rejected as poisonous and praised as a food fit for kings. They are covered with soil and humble as can be, yet this vegetable has powered Incan civilizations, triggered mass population shifts, and is now one of the world's most important food crops.

A teaching kit developed by Cornell Cooperative Extension, *The*

*Humble Potato: Underground Gold*, helps children ages nine to twelve learn more about this important agricultural product. The kit explores potatoes through the eyes of three imaginary children who lived in different places and at different times. By reading their stories and doing the suggested activities, children learn about the history of potatoes, how to grow them, and how they stack up nutritionally.

In one of the ten activities included in the kit, students trace the potato's journey from South

America throughout the world. They learn, for example, that devout Scottish citizens believed that because potatoes grew underground, they must be sinful. In that same time, however, Frederick the Great of Prussia not only believed that potatoes were good food, but that he even ordered people to grow and eat potatoes or risk having their ears cut off!

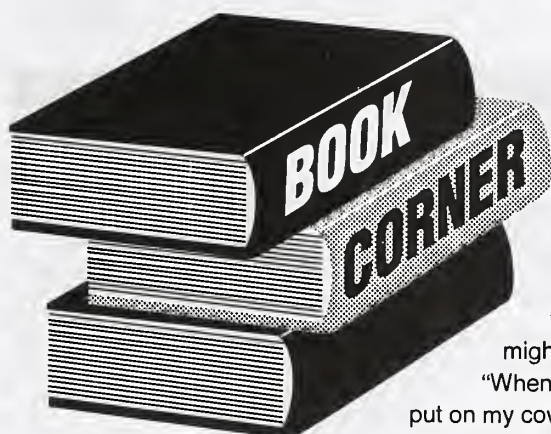
The kit includes directions for growing potatoes in the classroom as well as a series of recipes for making everything from potato soup to potato cake.

Copies of the kit are \$6.75, which includes shipping and handling. Requests should be prepaid, in U.S. funds drawn on a U.S. bank (or MasterCard, Visa, or Discover). Send to Cornell University Resource Center 8 Business & Technology Park Ithaca, NY 14850.

**Today,**  
**potatoes are grown in all**  
**50 American states.**  
**Students learn more**  
**about this vegetable in a**  
**new teaching kit**  
**developed by Cornell**  
**Cooperative Extension.**



## The Real-Life Adventure of a Young Cowhand



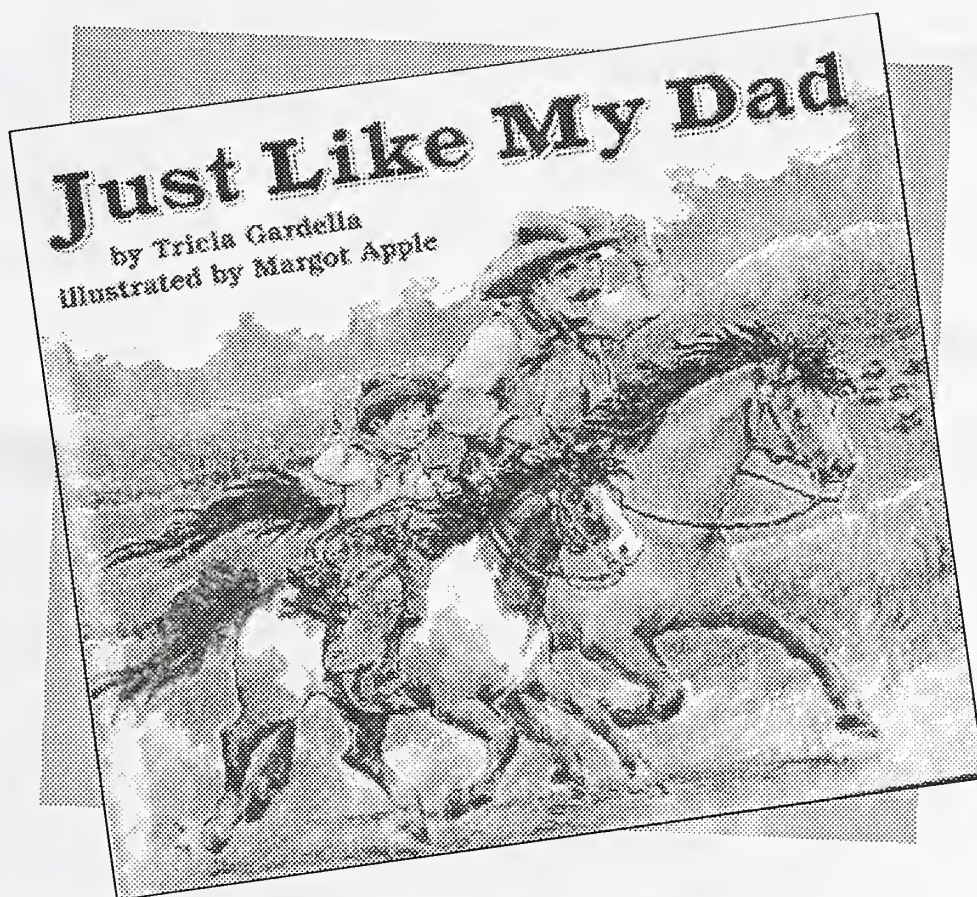
At one time or another, every child fantasizes about what it might be like to be a cowhand. *Just Like My Dad*, by Tricia Gardella, helps children see what a day in the life of a young cowhand might be like.

"When I get up in the morning, I put on my cowboy hat, my chaps, and my spurs . . . just like my dad," the book begins. They saddle up their horses. They mend

fences, rope and brand cattle, and drive the cows from field to field. At the end of the day, they return home tired, but happy.

Author Tricia Gardella knows something about ranching—in fact, she has lived on a ranch for the past 27 years. Her son John, who plans to be the fifth generation of his family to enter ranching, was the inspiration for *Just Like My Dad*.

The 24-page book includes warm pastel illustrations by Margot Apple. It is especially geared to young readers ages three to six. *Just like My Dad* was published in 1993 by HarperCollins. The ISBN is 0-06-021937-8.



*Ride along with a little*

*cowhand in Just Like My Dad.*



# Ag in the Classroom National Conference 1996

Monterey, California

May 14-18, 1996

## Agenda

8:00 am - 12:00 pm Workshops  
1:00 pm - 4:00 pm Workshops  
1/2 day, 2 hr. and 90 min. Workshop sessions

### Topics may include

Fund Raising  
Program Promotion/Marketing  
Desk Top Publishing  
Internet  
Evaluation  
Pesticide Workshop  
Seeds of Change  
Board's Roles and Relationships  
Dairy Council - Mr. Mom  
National 4-H Council Materials  
Food For America and Other FFA Programs  
NACD/NRCS Programs  
FLP Trial Edition

12:00 - 1:00 p.m. - Lunch on Wharf

### Conference Program Wednesday, May 15, 1996

Noon - 6 p.m. Set Up Exhibits  
Registration  
Western Region  
Hospitality Area  
6:00 - 8:30 pm Reception/Light Buffet  
Western Region Multi-  
media Presentation  
and Scavenger Hunt

### Thursday, May 16, 1996

8:00 am Exhibit Area Open  
8:00 - 9:30 am Continental Breakfast  
8:00 - 9:00 am Newcomer's Meeting  
with a Continental  
Breakfast  
9:00 - 10:00 am State Contacts  
Meeting with a Continental  
Breakfast  
9:00 - 11:30 am Make and Take Carousel  
11:00 am All Exhibits Set up -  
Exhibit Area Open  
11:45 am Lunch with the  
California Cut Flower  
Commission  
Flag Ceremony  
Welcome VIP Speakers  
1:00 pm Board Buses for Tours  
(Wear Casual Clothes)  
1:00 - 6:00 pm Tours  
6:30 pm Barbeque and Line  
Dance

7:00 - 8:30 am

Make Your Own  
Omelette Breakfast  
Howard Helmer, World  
Record Holder  
Guinness Book of World  
Records  
American Egg Board

8:15 - 9:00 am

General Session  
Flag Ceremony  
2-minute Ideas  
Door Prizes  
Exhibits Open

9:15 - 12:25 am

Roundtable Session

10:40 - 11:40 am

Regional Meetings  
View Exhibits - Exhibit  
Area Open  
Make and Take Session

11:30 am - 12:30 pm

Lunch on the Wharf

12:40 - 3:00 pm

Bread Make  
2-minute Ideas

3:30 - 4:30 pm

Concurrent Workshops  
(Select One - No  
Repeats)

4:45 - 5:45 pm

Concurrent Workshops  
(Select One - No  
Repeats)

6:15 pm

Dinner  
"AITC Critics' Corner" -  
Review of Books  
and Videotapes  
Book and Tape Signing  
Sessions

7:00 - 8:00 am

Breakfast with a  
Producer (New York/  
New England Consortium  
Promotion for the 1997  
Conference)

8:30 - 9:30 am

Concurrent Workshops  
(Select One)

9:45 - 10:45 am

Concurrent Workshops  
(Select One)

11:00 am - 12:10 pm

Roundtable Session

12:30 pm

Lunch with Speaker

2:30 - 3:40 pm

Roundtable Session

3:45 pm

Adjourn





## Hotel:

The beautiful Double Tree Hotel is located at Fisherman's Wharf in Monterey, California. Make your reservations directly with the hotel by calling (408) 649-4511 and asking for reservations. Rooms will be held until the deadline of April 22, 1996. After that date, the rooms will be available on a first-come, first-served basis. **Book your rooms early!** The hotel is completely committed for this week and a late reservation may mean no room.

The room rate is \$109 per night double or single, \$129 triple, \$149 quadruple, and \$275 for suites. An additional 10% sales and city tax is also in effect. (Tax exempt status will be given if paying by either a government-issued check, credit card, or purchase order.) These rates are in effect three days prior to and after our conference dates. Children under 18 years of age are free.

Meals will be included in the package at a rate of \$95.00 per person. This will include all meals listed in the program. Meals listed as 'on the Wharf' are not included in this conference package.



### Yes! Sign Me Up!

Name \_\_\_\_\_

Affiliation \_\_\_\_\_

Teacher? ☐ No ☐ Yes Grade level \_\_\_\_\_

Board member? ☐ No ☐ Yes

Address \_\_\_\_\_

\_\_\_\_\_

Phone h: ( \_\_\_\_\_ ) \_\_\_\_\_

o: ( \_\_\_\_\_ ) \_\_\_\_\_

Date of arrival \_\_\_\_\_

Departure \_\_\_\_\_

#### Registration Fee

☐ \$25.00 (postmarked by 4/22/96)

☐ \$50.00 (after 4/23/96)

Make checks payable to **Ag in the Classroom** and return with this form to:

Ag in the Classroom  
Room 4307 South Building, USDA  
Washington, DC 20250-0991

### Exhibit Space

Exhibit space will be available for a cost recovery fee at the following rates:

State Exhibit - Free of Charge

Exhibitor Included in Conference Program - \$100

Commercial Exhibitor - \$200

Please indicate which category you qualify for and enclose a separate check made out to **California Ag in the Classroom**. Return it with your registration form to the address listed on this form.

Do you wish to reserve exhibit space at the conference?

☐ Yes Category \_\_\_\_\_

I will require ☐ 1 table or ☐ 2 tables

☐ electrical outlet

☐ wall space (No material may be attached to the walls)

☐ other \_\_\_\_\_

☐ No, I do not plan to exhibit.

Shipments should be made to  
Monterey Double Tree Hotel, Two Portola Plaza,  
Monterey, CA 93940. Please include your name and the words  
"HOLD FOR ARRIVAL ON (DATE)."

# Ag in the Classroom---State Contacts

The individuals listed here are key reference persons in each state. If you have any questions, want to make reports, or need more information about your state's Ag in the Classroom program, contact the following:

## Alabama

Ms. Jane Alice Lee  
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334-240-7124

Ms. Brenda Summerlin  
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## Alaska

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## Arizona

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